
OWNER'S GUIDE

READ AND SAVE THESE INSTRUCTIONS

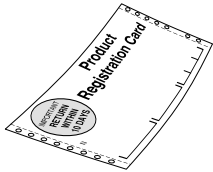
GAS RANGE

SEALED SURFACES WITH
PORCELAIN ENAMEL OR
CONTINUOUS CLOSURE

Product Registration

Register Your Product

The self-addressed **PRODUCT REGISTRATION CARD** should be filled in completely, signed and returned to Frigidaire Company.



⚠ WARNING This symbol will help alert you to situations that may cause serious bodily harm, death or property damage.

⚠ CAUTION

- **Remove all tape and packaging wrap before using the range. Destroy the carton and plastic bags after unpacking the range.** Never allow children to play with packaging material.
- **Proper Installation—Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National Gas Code ANSI Z223.1—latest edition, or in Canada CAN/CGA B149.1, and CAN/CGA B149.2, and the National Electrical Code ANSI/NFPA No. 70—latest edition, or in Canada CSA Standard C22.1, Canadian Electrical Code, Part 1, and local code requirements.** Install only per installation instructions provided in the literature package for this range.

Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the electrical power to the range at the circuit breaker or fuse box in case of an emergency.

- **User Servicing—Do not repair or replace any part of the appliance unless specifically recommended in the manuals.** All other servicing should be done only by a qualified technician to reduce the risk of personal injury and damage to the range.
- **Never modify or alter the construction of a range by removing leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the product.**

⚠ WARNING Stepping, leaning or sitting on the doors or drawers of this range can result in serious injuries and may also cause damage to the range. Do not allow children to climb or play around the range. The weight of a child on an open door may cause the range to tip, resulting in serious burns or other injury.

IMPORTANT SAFETY INSTRUCTIONS (continued)

IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP

- Know which knob controls each surface heating unit.

⚠ WARNING **Use Proper Flame Size**—Adjust flame size so it does not extend beyond the edge of the utensil. The use of undersized utensils will expose a portion of the burner flame to direct contact and may result in ignition of clothing. Proper relationship of utensil to flame will also improve efficiency.

- **Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Burners**—To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of the utensil should be positioned so that it is turned inward, and does not extend over adjacent surface burners.
- **Never Leave Surface Burners Unattended at High Settings**—Boilovers cause smoking and greasy spillovers that may ignite, or a pan that has boiled dry may melt.
- **Protective Liners**—Do not use aluminum foil to line surface burner pans, oven bottom or any other part of the range. Only use aluminum foil as recommended for baking if used as a cover placed on the food. Any other use of protective liners or aluminum foil may interfere with heat and air distribution, and combustion. Damage to the range or personal injury may result.
- **Glazed Cooking Utensils**—Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for rangetop service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for rangetop use.
- **Do Not Use Decorative Surface Burner Covers**. If a burner is accidentally turned on, the decorative cover will become hot and possibly melt. You will not be able to see that the burner is on. Burns will occur if the hot covers are touched. Damage may also be done to the cooktop or burners because the covers may cause overheating. Air will be blocked from the burner and cause combustion problems.

IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

- **Use Care When Opening Door**—Stand to the side of the range when opening the door of a hot oven. Let hot air or steam escape before you remove or replace food in the oven.
- **Keep Oven Vent Ducts Unobstructed**. The oven is vented below the backguard. Touching the surfaces in this area when the oven is operating may cause severe burns. Also, do not place plastic or heat-sensitive items on or near the oven vent. These items could melt or ignite.
- **Placement of Oven Racks**. Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, use extreme caution. Use potholders and grasp the rack with both hands to reposition. Do not let potholders contact the oven burner flame or interior of the oven. Remove all utensils from the rack before removing rack.
- **Do not use the broiler pan without its insert**. The broiler pan and insert allow dripping fat to drain and be kept away from the high heat of the broiler.
- **Do not cover the broiler insert with aluminum foil**. Exposed fat and grease could ignite.
- **Do not touch a hot light bulb (some models) with a damp cloth**. Doing so could cause the bulb to break. Disconnect the range or turn off the power to the range before removing and replacing light bulb.

IMPORTANT INSTRUCTIONS FOR CLEANING YOUR RANGE

- **Clean the range regularly to keep all parts free of grease that could catch fire**. Pay particular attention to the area underneath each surface burner. Exhaust fan ventilation hoods and grease filters should be kept clean. Do not allow grease to accumulate. Greasy deposits in the fan could catch fire. Refer to the hood manufacturer's instructions for cleaning.
- **Kitchen cleaners/aerosols**—Always follow the manufacturer's recommended directions for use. Be aware that excess residue from cleaners and aerosols may ignite causing damage and/or injury.

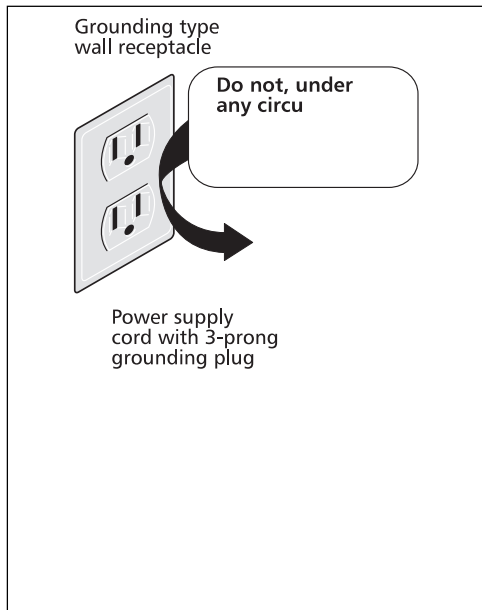
CONTINUOUS CLEANING OVENS (some models):

- **Do not use oven cleaners on the oven liner or any of the continuous cleaning surfaces**. Continuous cleaning surfaces can be identified by their rough surface finish.

SAVE THESE INSTRUCTIONS

Grounding Instructions

(electric ignition models only)



IMPORTANT: READ AND SAVE THESE INSTRUCTIONS.

⚠ WARNING This appliance is equipped with a 3-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. **DO NOT** cut or remove the grounding prong from this plug.

For personal safety, the range must be properly grounded. For maximum safety, the power cord must be plugged into an electrical outlet that is correctly polarized and properly grounded.

If a 2-prong wall receptacle is the only available outlet, it is the personal responsibility of the consumer to have it replaced with a properly grounded 3-prong wall receptacle installed by a qualified electrician.

DO NOT UNDER ANY CIRCUMSTANCES CUT OR REMOVE THE THIRD ROUND GROUNDING PRONG FROM THE POWER CORD PLUG. SEE THE INSTALLATION INSTRUCTIONS PACKAGED WITH THIS RANGE FOR COMPLETE INSTALLATION AND GROUNDING INSTRUCTIONS. DO NOT OPERATE THE RANGE USING A 2-PRONG ADAPTER OR AN EXTENSION CORD.

Setting the Clock and Minute Timer

(some models)



Your model may be equipped with the clock and minute timer shown below. To set the clock and minute timer, follow these instructions:

To Set the Clock

When the range is first plugged in, or when the power supply to the range has been interrupted, "12:00" will flash in the display window.

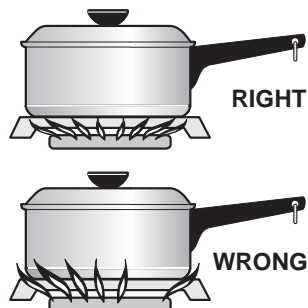
1. Slide switch C (CLOCK/TIMER) to the CLOCK position.
2. Push in and hold button A (HOUR) until the correct hour appears in the display. (The numbers will only count forward.)
3. Push in and hold button B (MINUTE) until the correct minutes appear in the display.

To Set the Minute Timer

1. Slide switch C (CLOCK/TIMER) to the TIMER position, "0:59" (59 MINUTES) will appear in the display window. The timer can be set for any amount of time from 1 minute to 1 hour and 59 minutes.
2. • To set a time more than 59 minutes, push in and release button A (HOUR). The timer will jump in at the maximum 1 hour and 59 minutes. The time can now be adjusted down by pushing in and holding button B (MINUTE) until the correct time appears in the display window.
 - To set a time less than 59 minutes, push in and hold button B (MINUTE) until the correct minutes appear in the display. (The minute timer will automatically start when the button is released.)
3. When the set time has passed, the control will display "0:00" and beep continuously. Slide switch C (CLOCK/TIMER) to the CLOCK position to cancel the timer and return to the clock mode.

Flame Size

Never extend the flame beyond the outer edge of the utensil. A higher flame simply wastes heat and energy, and increases your risk of being burned by the flame.



For most cooking, start on the highest control setting and then turn to a lower one to complete the process. Use the chart below as a guide for determining proper flame size for various types of cooking. The size and type of utensil used and the amount of food being cooked will influence the setting needed for cooking.

For deep fat frying, use a thermometer and adjust the surface control knob accordingly. If the fat is too cool, the food will absorb the fat and be greasy. If the fat is too hot, the food will brown so quickly that the center will be undercooked. Do not attempt to deep fat fry too much food at once as the food will neither brown nor cook properly.

***These settings are based on using medium-weight aluminum pans with lids. Settings may vary when using other types of pans.**

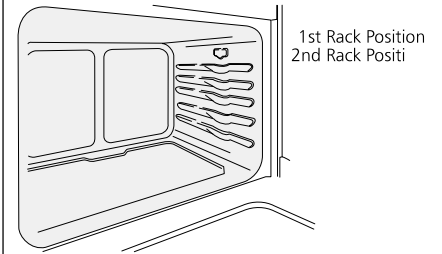
Proper Burner Adjustments

The color of the flame is the key to proper burner adjustment. A good flame is clear, blue and hardly visible in a well-lighted room. Each cone of flame should be steady and sharply defined. Adjust or clean burner if flame is yellow-orange. To clean burner, see instructions under **General Cleaning**.

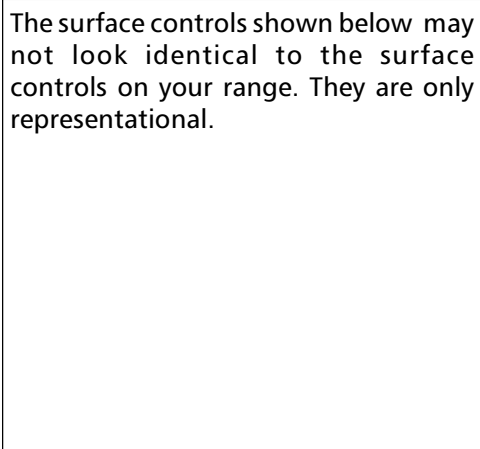
To remove an oven rack, pull the rack forward until it stops. Lift up front of rack and slide out. **To replace an oven rack,** fit the rack onto the guides on the oven walls. Tilt the front of the rack upward and slide the rack back into place.



To bake on one rack, place the rack on position 3 or 4. **To bake on two racks (some models),** place the racks on positions 2 and 4.



The surface controls shown below may not look identical to the surface controls on your range. They are only representational.



Setting Oven Controls

WA

CAUTION Should a broil fire occur, leave the broiler drawer closed and turn the oven off. If the fire continues, throw baking soda on the fire or use a fire extinguisher. **DO NOT** put water or flour on the fire. Flour may be explosive.

FIGURE 1

FIGURE 2

Broil

1. Slide broiler drawer out to the stop position.
2. Remove broiler pan and insert, Figure 1.
3. Always arrange rack before setting control, while range is cool.
4. Position rack by tilting front of rack up and pull rack out from locating holes in rear of broiler drawer. Reposition back of rack in the desired locating holes and allow front of rack to slide down into the corresponding slots in front of broiler drawer, Figure 2.

For rare meats, position the rack closer to the burner (upper position). For medium foods use middle position. For well-done foods such as chicken, lobster tails or thick cuts of meat, position the rack further from the burner (lower position).
5. Place insert on broiler pan, then place meat on insert. **DO NOT** use the broiler pan without the insert or cover the insert with aluminum foil. The exposed fat could ignite.
6. Place broiler pan on rack, make sure the broiler pan and insert is positioned as shown, Figure 1. Be sure front of pan is positioned correctly in rack.
7. Slide the broiler drawer all the way into the range.
8. Push in and turn the Temperature Control knob to BROIL.
9. Broil on one side until food is browned; turn and cook on the second side. Season and serve. **Note:** Always pull the broiler drawer out to the stop position before turning or removing food.
10. When broiling is finished, turn the Temperature Control knob to OFF.
11. When removing broiler pan from broiler drawer always use pot holders.

Oven Cleaning

Follow these cleaning precautions:

- Allow the oven to cool before cleaning.
- Wear rubber gloves when cleaning the appliance manually.

REMOVE SPILLOVERS AND HEAVY SOILING AS SOON AS POSSIBLE. REGULAR CLEANINGS WILL REDUCE THE NUMBER OF MAJOR CLEANINGS LATER.

⚠ CAUTION Ammonia must be rinsed before operating the oven. Provide adequate ventilation.

⚠ CAUTION DO NOT line the oven walls, bottom, racks or any other part of the appliance with aluminum foil. Doing so will destroy heat distribution, produce poor baking results and cause permanent damage to the oven interior (aluminum foil will melt to the interior surface of the oven).

Porcelain Enamel Oven and Broiler Drawer

Porcelain has a smooth finish and is a type of glass fused to metal. Oven cleaners can be used on all interior oven surfaces.

General Cleaning

Remove soils using hot, soapy water. Do not allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface as they may cause a dull spot even after cleaning.

To Remove Heavy Soil

1. Allow a dish of ammonia to sit in the oven overnight or for several hours with the oven door closed. Clean softened spots using hot, soapy water. Rinse well with water and a clean cloth.
2. If soil remains, use a soap-filled scouring pad or a nonabrasive cleaner. If necessary, use an oven cleaner following manufacturer's instructions. **DO NOT** mix ammonia with other cleaners.
3. Clean any soil from the oven frame, the door liner outside the oven door gasket and the small area at the front center of the oven bottom. Clean with hot, soapy water. Rinse well using clean water and a cloth.

Adhere to the following precautions when using oven cleaners:

1. **DO NOT** spray on the electrical controls or switches because it could cause a short circuit and result in sparking or fire.
2. **DO NOT** allow a film from the cleaner to build up on the temperature sensing bulb; it could cause the oven to heat improperly. (The bulb is located in the rear of the oven.) Carefully wipe the bulb clean after each oven cleaning, being careful not to move the bulb. A change in its position could affect how the oven bakes. Avoid bending the bulb and capillary tube.
3. **DO NOT** spray any cleaner on the oven door trim or gasket, broiler drawer glides, handles or any exterior surfaces of the range, plastic or painted surfaces. The cleaner can damage these surfaces.

To Clean the Oven Bottom

The oven bottom in porcelain enamel oven models can be removed for cleaning. See "To Remove and Replace Oven Bottom" under **General Cleaning**.

Clean using hot, soapy water, a mild abrasive cleanser, a soap-filled abrasive pad or oven cleaner following manufacturer's instructions.

Oven Cleaning

(continued)

Adhere to the following cleaning precautions:

- Allow the oven to cool before cleaning.
- Wear rubber gloves when cleaning the appliance manually.

REMOVE SPILLOVERS AND HEAVY SOILING AS SOON AS POSSIBLE. REGULAR CLEANINGS WILL REDUCE THE NUMBER OF MAJOR CLEANINGS LATER.

⚠ CAUTION Ammonia must be rinsed before operating the oven. Provide adequate ventilation.

⚠ WARNING **DO NOT** use oven cleaners, gritty cleansers, coarse abrasive pads or brushes, silicone sprays or metal scrapers on the interior walls, oven frame or ceiling of a continuous cleaning oven. **Permanent damage to the oven may result.**

⚠ CAUTION **DO NOT** line the oven walls, bottom, racks or any other part of the appliance with aluminum foil. Doing so will destroy heat distribution, produce poor baking results and cause permanent damage to the oven interior (aluminum foil will melt to the interior surface of the oven).

Continuous Cleaning Oven (some models)

Continuous cleaning ovens have a special coating which is a porous ceramic material. This rough coating tends to prevent grease spatters from forming little beads which run down the side walls leaving streaks that require hand cleaning. Instead, when spatter hits the porous coating, it disperses and is partially absorbed. This spreading action increases the exposure of oven soil to heated air, making it less noticeable.

Soil may not disappear completely. Remaining soil will gradually fade with continued oven use. *The special coating works best on small amounts of spatter.* Larger spills, or spills generating from sugar, egg and dairy mixtures, do not clean as well.

If difficult soils occur:

1. Remove the oven racks and cookware.
2. Remove soils by completing steps **a** or **b** below:
 - a) Use hot, soapy water and wash soils using a nylon-bristly brush or a nylon mesh scouring pad. **DO NOT** rub or scrub with paper towels, cloths or sponges. They will leave lint on the oven coating.
 - b) Apply ammonia with a sponge and dab it into the porous coating. Leave the ammonia on the soiled area for 30 minutes.
3. Rinse with clear water.
4. Close the oven door and push in and turn the Temperature Control knob to 450°F (230°C).
5. Operate oven for 15 minutes.
6. Remaining soil will fade with continued oven use.

To Clean the Oven Bottom

The oven bottom is not a continuous cleaning finish. Oven cleaners can be used on the oven bottom only. Remove the oven bottom before using oven cleaners. **DO NOT** get oven cleaner on any of the continuous cleaning surfaces.

Note: To remove or replace oven bottom, see "To Remove and Replace Oven Bottom" under **General Cleaning**.

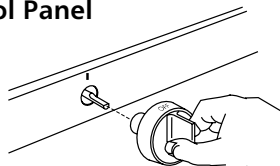
To clean, use hot, soapy water, a mild abrasive cleanser, a soap-filled abrasive pad or oven cleaner (**on the oven bottom only**) following manufacturer's instructions.

Surfaces

Aluminum (Trim Pieces) & Vinyl

Glass, Painted and Plastic Body Parts, Control Knobs and Decorative Trim Pieces

Control Panel



Porcelain Enamel

Burner Grates, Cooktop Surface, Below Cooktop, Broiler Pan & Insert, Broiler Drawer, Door Liner and Oven Bottom

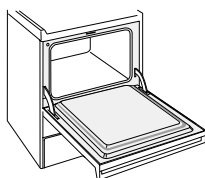
Stainless Steel, Chrome Parts, Drip Pans

Oven Racks

Sealed Burner Units

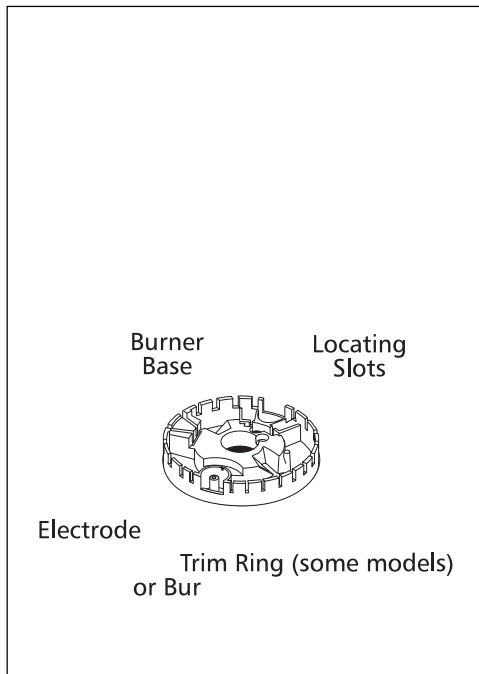
Burner Cap, Trim Ring (some models), Burner Pans (some models), and Burner Base

Oven Door



General Cleaning

(continued)



⚠ CAUTION Use caution when replacing the burner cap so the electrode is not damaged. This may cause a delayed ignition or prevent the burner from igniting.

⚠ CAUTION Any additions, changes or conversions required in order for this appliance to satisfactorily meet the application needs must be made by an authorized Frigidaire Company Distributor or Qualified Agency.

General Cleaning

(continued)

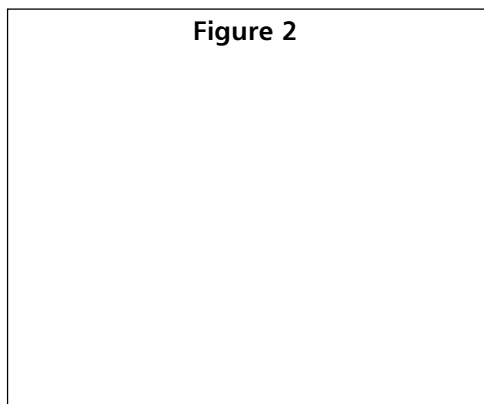
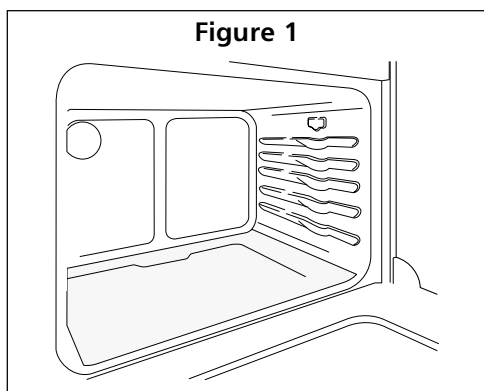
To Remove and Replace Oven Door

To Remove Oven Door

1. Open the door.
2. Remove screws located on the inside of the oven door near the hinges (one on each side).
3. Close the door to the quarter-open position. Grasp the door firmly on both sides and lift up and off the hinges.
4. To clean oven door, follow the instructions provided in the cleaning chart under **General Cleaning**.

To Replace Oven Door

1. Be sure the hinge arms are in the quarter-open position. Be careful if pulling the hinges open by hand. The hinges may snap back against the oven frame and could pinch fingers.
2. Hold the door at the sides near the top. Insert the hinge arms into slots at the bottom of the door.
3. Hinge arms must go into the range slots evenly. The hinge arms should be inserted into the bottom corners of the door as far as they can go.
4. If the door is not in line with the oven frame, remove it and repeat the above steps.
5. Replace screws previously removed.



To Remove and Replace Oven Bottom

To Remove Oven Bottom:

1. Remove the oven racks.
2. Remove the two hold-down screws (Figure 1) at the rear of the oven bottom panel. If the screws are too tight to remove by hand, use a screwdriver.
3. To lift out the bottom panel, place fingers in the slots in the bottom. Lift the rear of the panel up and back until it is clear of the lip at the front of the panel (Figure 2).
4. Lift the bottom up and out.

To Replace the Oven Bottom:

1. Place the oven bottom in the oven with the back raised about 6" or until you can insert the front of the oven bottom under the hold-down lip at the front of the panel.
2. Push the back of the oven bottom down fully into place on the metal flanges and insert the hold-down screws.

Avoid Service Checklist

Before you call for service, review this list. It may save you time and expense. The list includes common occurrences that are not the result of defective workmanship or materials in this appliance.

OCCURRENCE

POSSIBLE CAUSE/SOLUTION

Range is not level.

Poor installation. Place oven rack in center of oven. Place a level on the oven rack. Adjust leveling legs at base of range until the rack is level. When range is level, cooktop may appear out of alignment if counter top is not level.

Weak, unstable floor. Be sure floor is level and can adequately support range. Contact a carpenter to correct sagging or sloping floor.

Kitchen cabinet misalignment may make range appear to be unlevel. Be sure cabinets are square and have sufficient room for range clearance.

Cannot move appliance easily. Appliance must be accessible for service.

Cabinets are not square or are built in too tight. Contact builder or installer to make appliance accessible.

Carpeting interferes with range. Provide sufficient space so range can be lifted over carpet.

Gas line is hard plumbed. Have a flexible, A.G.A./C.G.A. approved metal appliance connector installed.

Surface burners do not light.

Surface Control knob has not been completely turned to LITE. Push in and turn the Surface Control knob to LITE (until the burner ignites) and then turn the Surface Control knob to the desired flame size.

Burner ports are clogged. Clean burners. See "To Clean the Contoured Well Areas, Burner Cap Assembly, Trim Ring (some models), Burner Pan (some models) and Burner Base" under **General Cleaning**. With the burner off, use a small-gauge wire or needle to clean ports.

Range power cord is disconnected from outlet. Be sure cord is securely plugged into the outlet.

Electric power outage. Burners can be lit manually. See **Setting Surface Controls** in this Owner's Guide.

Surface burner flame burns halfway around.

Burner ports are clogged. With the burner off, clean ports with a small-gauge wire or needle.

Moisture is present after cleaning. Lightly fan the flame and allow the burner to operate until flame is full. Dry the burners thoroughly following instructions under **General Cleaning**.

Surface burner flame is orange.

Dust particles in main line. Allow the burner to operate a few minutes until flame turns blue.

In coastal areas, a slightly orange flame is unavoidable due to salt air.

Oven does not operate.

Temperature Control knob is not set properly. Make sure the Temperature Control knob is set to the desired function. See **Setting Oven Controls** in this Owner's Guide.

Be sure regulator gas valve is "on". See installation instructions.

Entire appliance does not operate.	<p>Make sure cord/plug is plugged securely into outlet.</p> <p>Service wiring not complete. Contact servicer or dealer.</p> <p>Electrical power outage. Check house lights to be sure. Call your local electric company for service. Surface burners can be lit manually. See Setting Surface Controls in this Owner's Guide.</p> <p>Be sure gas supply is turned on.</p>
Oven and/or Cooktop Light (some models) does not work	<p>Burned-out or loose bulb. See Changing Cooktop and/or Oven Lights (some models) in this Owner's Guide to replace or tighten the tube/bulb.</p>
Oven smokes excessively during broiling.	<p>Meat too close to broil burner. Reposition the rack to provide more clearance between the meat and the broiler.</p> <p>Meat not properly prepared. Remove excess fat from meat. Slash remaining fatty edges to prevent curling, but do not cut into the lean.</p> <p>Broiler pan used without insert or insert covered with foil. DO NOT use the broiler pan without insert or cover insert with foil.</p> <p>Broiler drawer open. Make sure drawer is closed when broiling.</p> <p>Broiler drawer needs cleaning. Excessive smoke is caused by old grease or food spatters. If the broiler is used often, clean on a regular basis.</p>
Poor baking results.	<p>If baked food items are too dark on top or bottom, allow the oven to preheat to a set temperature before placing food in the oven. Set temperature 25°F lower than recommended. Make sure the proper rack position is used when baking. If food is not done after the recommended time, increase the set temperature by 25°F.</p>

RANGE WARRANTY

Your product is protected by this warranty

Your appliance is warranted by White Consolidated Industries, Inc. WCI has authorized Frigidaire Company Consumer Services and their authorized servicers to perform services under this warranty. WCI authorizes no one else to change or add to any of these obligations under this warranty. Any obligations for service and parts under this warranty must be performed by Frigidaire Consumer Services or an authorized Frigidaire servicer.

	WARRANTY PERIOD	WE WILL, THROUGH OUR AUTHORIZED SERVICERS:	THE CONSUMER WILL BE RESPONSIBLE FOR:
FULL ONE-YEAR WARRANTY	One year from original purchase date.	Pay all costs for repairing or replacing any parts of this appliance which prove to be defective in materials or workmanship.	Costs of service calls that are listed under NORMAL RESPONSIBILITIES OF THE CONSUMER.*
LIMITED WARRANTY (Applicable to the State of Alaska)	Time period listed above.	All of the provisions of the full warranty above and the exclusions listed below apply.	Costs of the technician's travel to the home and any costs for pick up and delivery of the appliance required because of service.

*NORMAL RESPONSIBILITIES OF THE CONSUMER

This warranty applies only to products in ordinary household use, and the consumer is responsible for the items listed below:

1. Proper use of the appliance in accordance with instructions provided with the product.
2. Proper installation by an authorized servicer in accordance with instructions provided with the appliance and in accordance with all local plumbing, electrical and/or gas codes.
3. Proper connection to a grounded power supply of sufficient voltage, replacement of blown fuses, repair of loose connections or defects in house wiring.
4. Expenses for making the appliance accessible for servicing, such as removal of trim, cupboards, shelves, etc., which are not a part of the appliance when it was shipped from the factory.
5. Damages to finish after installation.
6. Replacement of light bulbs and/or fluorescent tubes (on models with these features).

EXCLUSIONS

This warranty does not cover the following:

1. CONSEQUENTIAL OR INCIDENTAL DAMAGES SUCH AS PROPERTY DAMAGE AND INCIDENTAL EXPENSES RESULTING FROM ANY BREACH OF THIS WRITTEN OR ANY IMPLIED WARRANTY.
Note: Some states do not allow the exclusion or limitation of incidental or consequential damages, so this limitation or exclusion may not apply to you.
2. Service calls which do not involve malfunction or defects in workmanship or material, or for appliances not in ordinary household use. The consumer shall pay for such service calls.
3. Damages caused by services performed by persons other than authorized Frigidaire Company servicers; use of parts other than Frigidaire Company Genuine Renewal Parts; obtained from persons other than such servicers; or external causes such as abuse, misuse, inadequate power supply or acts of God.
4. Products with original serial numbers that have been removed or altered and cannot be readily determined.

IF YOU NEED SERVICE

Keep your bill of sale, delivery slip, or some other appropriate payment record. The date on the bill establishes the warranty period should service be required. If service is performed, it is in your best interest to obtain and keep all receipts. This written warranty gives you specific legal rights. You may also have other rights that vary from state to state. Service under this warranty must be obtained by following these steps, in order:

1. Contact Frigidaire Company Consumer Services or an authorized Frigidaire Company servicer.
2. If there is a question as to where to obtain service, contact the Frigidaire Consumer Relations Department at:

Frigidaire Consumer Relations
P.O. Box 7181
Dublin, Ohio 43017
(800) 944-9044



Product features or specifications as described or illustrated are subject to change without notice. All warranties are made by White Consolidated Industries, Inc. This warranty applies only in the 50 states of the U.S.A. and Puerto Rico.